Name:

Food Trends Prezi

Go to the following website and complete the prezi to answer the questions below.

<http://prezi.com/pe3mkt1plbzu/?utm_campaign=share&utm_medium=copy>

Raw Milk

1. In the short news story about raw milk, what reasons does the first consumer give for drinking raw milk?
2. What kinds of symptoms does Mrs. Koockley say her and her family have when they drink pasteurized milk?
3. Does the farmer that produces the milk have higher standards to live up to? If so, what?
4. According to the KSFY article what kind of bacteria were the 5 patients inflicted with, after drinking raw milk?
5. Since 2010 how many outbreak of E. Coli have been linked to drinking raw milk, according to MPR?
6. What does it mean to pasteurize milk?
7. How many common pathogens are found in milk?

Farmer’s Market

1. What are 3 kinds of information that must be included on the labels of home baked and canned goods sold at farmers markets?
2. Why is it important to know this information on the labels?
3. Discuss 3 of the 10 safe food handling tips. What challenges would a farmers market vendor have meeting this tip? What questions could you the consumer ask the farmer to make sure they are handling your food properly?
4. According to the “Produce Lady” why is it so important to wash your hands often?
5. What are 2 handy tips you can take from the “Produce Lady” and use when visiting a farmers market?

Events with Food

1. How long is food safe outside of the refrigerator?
2. Why is it important to keep all foods separated?